Viking built-in cooking

Professional Performance for the Home™

VIKING
VIKING
VIKING

Gas rangetops

VGRT 30", 36", 42", 48", AND 60" WIDTHS

Commercial-type cooking power

■ Stainless steel burners with electric spark ignition accommodate an infinite range of settings

HIGH	LOW	SIMMER
15,000 BTUs	2,000 BTUs	1,000 BTUs

■ VariSimmer™ setting provides gentle, even simmering on all surface burners, across the entire cooking vessel surface, even at extra-low heat levels – without the use of unconventional on/off or small center devices

■ Automatic electric spark re-ignition; burners light at any position on the knob and re-light if extinguished, even at lowest setting

The gentle, even heat of the VariSimmer setting is ideal for adding the finishing touches to your chocolate mousse.

Safe, easy operation

■ Large, easy-to-read knobs with childproof, push-to-turn safety feature

■ Automatic electric spark ignition – no standing pilot to re-light, waste energy, or add extra heat to the kitchen

■ 10" by 11" heavy-duty, porcelainized, cast-iron, removable burner grates provide virtually continuous front-to-rear, left-to-right surface for easy movement of large pots

■ Stainless steel landing ledge with solid, welded, seamless finish

The stainless steel drip tray glides out smoothly and removes easily for effortless cleanup.

Easy maintenance and cleanup

■ Removable porcelain grate supports with separately removable, dishwasher-safe porcelain burner bowls

■ Porcelainized, cast-iron burner caps

■ Removable, stainless steel pull-out drip tray with roller-bearing glides

VGRT series – Available in five widths and a variety of surface configurations, Viking rangetops provide maximum versatility for designing your dream kitchen.

Two porcelainized flavor-generator plates catch drippings and circulate smoke around food for outdoor-grilled taste and aroma.

Automatic re-ignition surface burners allow inadvertently extinguished burners to re-light at even the lowest setting.

The VariSimmer™ setting is found on each burner and provides constant, gentle heat on all surface burners, across the entire cooking vessel surface.

All burners feature infinite settings from 15,000 to 1,000 BTUs, so a dish may be taken from a boil to a simmer without switching burners.

Optional features available on select gas rangetops:

Griddle/Simmer Plate – 12" or 24" wide

- Commercial-grade, machined steel construction
- Commercial-type, blanchard finish holds cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperature
- 24" wide griddle on VGRT480-4G and VGRT600-6G includes separate burner controls for left and right sides
- Control panel light indicates desired temperature has been reached
- Removable grease pan for easy cleanup

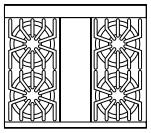
A control panel light indicates that the thermostatically controlled griddle has reached the precise temperature required for your recipe.

Gas Char-Grill – 12" wide

- Automatic electric spark re-ignition
- Porcelainized, cast-iron, two-piece grate
- Two porcelainized flavor-generator plates catch drippings and circulate smoke around food for outdoor-grilled flavor
- Burner shield protects burner from food drippings
- All grill components remove and replace easily for quick cleanup
- Removable grease pan for easy cleanup

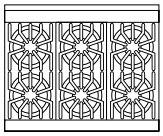
Gas surface configurations

VGRT300-4B



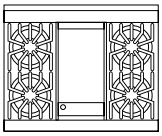
30" wide, four burners

VGRT360-6B



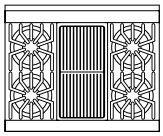
36" wide, six burners

VGRT360-4G



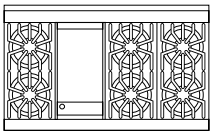
36" wide, four burners
12" wide griddle/simmer plate

VGRT360-4Q



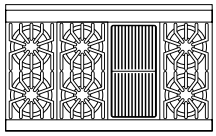
36" wide, four burners
12" wide char-grill

VGRT480-6G



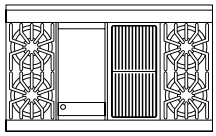
48" wide, six burners
12" wide griddle/simmer plate

VGRT480-6Q



48" wide, six burners
12" wide char-grill

VGRT480-4GQ



48" wide, four burners
12" wide griddle/simmer plate
12" wide char-grill

Electric rangetop

VERT 30" WIDTH

Commercial-type cooking power

■ QuickCook™ surface elements utilize new ribbon technology – elements reach full power in about three seconds

■ Wide range of surface element sizes and wattages

• Right front – 7" 1,800-watt element

• Right rear – 7" 1,800-watt element

• 800-watt "bridge" element between right front and right rear elements; excellent for use in conjunction with both right elements for griddling with optional accessory

• Left front – 6 1/2" 1,500-watt element

• Left rear – dual element – 9" 2,400-watt/6" 1,000-watt element

■ High infrared transmission for fast cooking, regardless of the type of cookware used

Safe, easy operation

■ Large, easy-to-read knobs with childproof, push-to-turn safety feature

■ Stainless steel landing ledge with solid, welded, seamless finish

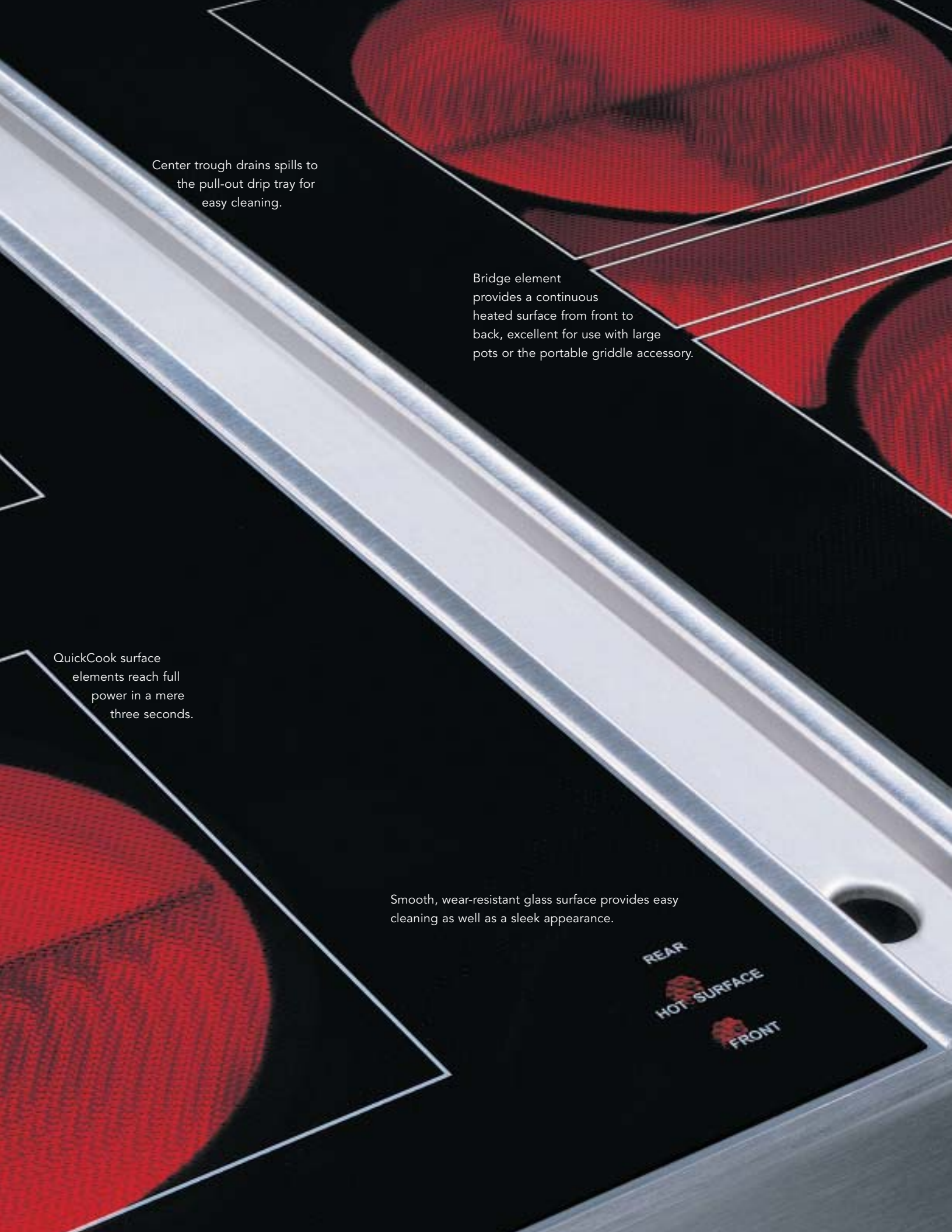
Easy maintenance and cleanup

■ Strong, wear-resistant glass ceramic surface for excellent cleanability

■ Removable, stainless steel pull-out drip tray with roller-bearing glides

■ Center trough/channel drains into separate grease pan located in the drip tray for cleaning up large spills

The portable griddle may be used with the bridge element to create a continuous surface for cooking perfectly crisped lobster quesadillas.


Center trough drains spills to the pull-out drip tray for easy cleaning.
Bridge element provides a continuous heated surface from front to back, excellent for use with large pots or the portable griddle accessory.
QuickCook surface elements reach full power in a mere three seconds.
Smooth, wear-resistant glass surface provides easy cleaning as well as a sleek appearance.
REAR
HOT SURFACE
FRONT

Gas cooktops

VGSU 30" AND 36" WIDTHS

Commercial-type cooking power

■ Gas 30" wide cooktop

• Four sealed burners with brass flame ports and porcelain/cast-iron caps

• Left front – 14,000 BTU high/2,000 BTU low

• Left rear – 12,000 BTU high/1,700 BTU low

• Right rear – 9,100 BTU high/1,200 BTU low

• Right front – 6,000 BTU high/950 BTU low

■ Gas 36" wide cooktop

• Six sealed burners with brass flame ports and porcelain/cast-iron caps

• Left front – 14,000 BTU high/2,000 BTU low

• Left rear, center front, and center rear – 12,000 BTU high/1,700 BTU low

• Right rear – 9,100 BTU high/1,200 BTU low

• Right front – 6,000 BTU high/950 BTU low

Automatic re-ignition surface burners re-light if inadvertently extinguished at even the lowest setting, guaranteeing a flawlessly simmered shrimp and cilantro bisque everytime.

■ Automatic electric spark ignition/re-ignition; burners light at any position on the knob and re-light if extinguished, even at the lowest setting

Safe, easy operation

■ Large, easy-to-read, commercial-type knobs with childproof, push-to-turn safety feature

■ 10" by 10" heavy-duty, porcelainized, cast-iron, removable burner grates provide virtually continuous front-to-rear, left-to-right surface for easy movement of large pots

Easy maintenance and cleanup

■ Customer-removable knobs, grates, and burner ports/caps

■ Permanently sealed burners – spills cannot enter burner box

■ Separate spill-collection areas; each area surrounds two burners and holds up to five cups (1 1/4 quarts) of liquid spillover (center spill-collection area of 30" cooktop holds 2 cups or 1/2 quart of liquid spills)

Replaces most ordinary cooktops

■ Overall/burner box dimensions designed to fit virtually all 30" and 36" wide cooktop cutouts

■ Only "countertop cutout" six-burner cooktop available in 36" width

VGSU series – Viking gas cooktops fit easily into most existing cooktop cutouts, making them an ideal replacement for old, low-performance cooktops.

VECU series – On the electric cooktops, cleanup is as easy as a wipedown with a wet cloth.

Electric cooktops

VECU 30" AND 36" WIDTHS

Professional features

■ QuickCook™ surface elements utilize new ribbon technology – elements reach full power in about three seconds

■ Wide range of surface element sizes and wattages

■ 30" wide cooktop

• Left front – 7" 1,800-watt element

• Left rear – 7" 1,800-watt element

• 800-watt "bridge" element between left front and left rear elements; excellent for use in conjunction with both elements for griddling with optional accessory

• Right front – 6 1/2" 1,500-watt element

• Right rear – dual element – 9" 2,500-watt/6" 1,000-watt element

■ 36" wide cooktop

• Left front – dual element – 8 1/4" 2,200-watt / 4 3/4" 750-watt element

• Left rear – 6 1/2" 1,500-watt element

• Center front – 7" 1,800-watt element

• Center rear – 7" 1,800-watt element

• 800-watt "bridge" element between center front and center rear elements; excellent for use in conjunction with both elements for griddling with optional accessory

• Right front – 6" 1,200-watt element

• Right rear – dual element – 9" 2,500-watt/6" 1,000-watt element

■ High infrared transmission for fast cooking, regardless of the type of cookware used

Safe, easy operation

■ Glass ceramic top with stainless steel frame/control panel

• Extremely durable, wear-resistant surface

■ Large, easy-to-read knobs with childproof, push-to-turn safety feature

■ Overall/burner box dimensions designed to fit the majority of similarly sized cooktop cutouts

Easy maintenance and cleanup

■ Smooth, wear-resistant glass ceramic surface for excellent cleanability

■ Customer-removable knobs

VEDO series – These spacious ovens are available in a variety of color finishes, offering design versatility along with superior cooking performance.

Electric ovens

VESO 27" AND 30" WIDTHS (SINGLE) VEDO 27" AND 30" WIDTHS (DOUBLE)

Commercial-type cooking power

■ Commercial-type performance with the convenience of self-cleaning

■ Eight cooking and special-use modes

- Convection two-element baking with fan-forced air
  - Heat from the bake and broil elements is circulated throughout the oven cavity for more even heat distribution

The convection cook mode uses a rear element only with fan-forced air to circulate heat evenly for delicate dishes.

- Convection broiling with large, 8-pass element, reflector, and fan-forced air
  - Heated air circulates through the oven for quick, even broiling; smoke eliminator minimizes smoke and odors during closed-door broiling
- Convection cooking with fan-forced air
  - Heat is radiated from the convection element in the rear of the oven cavity with no direct heat from the bottom or top elements; excellent for delicate dishes like pastries and soufflés
- Convection dehydrating with low heat and fan-forced air
  - Warm air circulated by a motorized fan causes water to evaporate from food
- Convection defrosting with fan-forced air only – no heat
  - The motorized fan accelerates natural defrosting without heat
- Conventional two-element baking
  - Combined heat from both the bake and broil elements creates better results than older or less expensive ovens with bake-element-only baking
- Conventional broiling with reflector
  - The reflector shield deflects the heat directly into the food for quicker results; choice of open or closed-door broiling
  - Maxi-Broil uses full eight passes for complete coverage of larger quantities of food
  - Mini-Broil uses four passes to conserve energy for smaller quantities of food

Convection broiling leaves even the thickest Porterhouse charbroiled outside, pink and tender inside.

■ ProFlow™ Convection Air Baffle, located around the convection fan, ensures balanced airflow for even heat distribution; ProFlow Convection Air Baffle is engineered specifically for each product's individual oven/fan

■ Heavy-duty porcelain broiler pan/grid

■ Porcelain oven interiors

■ Two oven lights with separate switches for each oven

■ Oven "on" indicator light for each oven

Spacious oven cavities

■ 27" wide models – each oven is 20" wide by 16 1/8" high by 15 3/8" deep

• 2.9 cubic feet in each oven

■ 30" wide models – each oven is 23" wide by 16 3/8" high by 15 3/8" deep

• 3.3 cubic feet in each oven

■ Three heavy-duty, six-position oven racks in all ovens for maximum convection baking or convection cooking capacity

Precision controls

■ Baking temperatures from 100 to 555 degrees F

■ Electronic clock/timer with commercial-type, lighted digital display

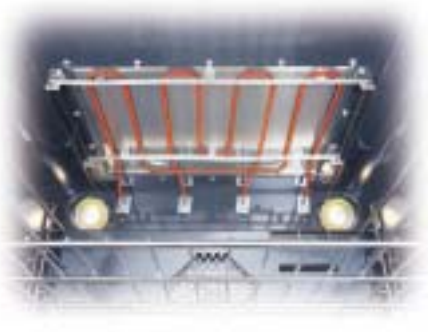
• Automatic time option for baking, convection baking, or convection cooking

• Tone indicates pre-set cooking time is finished

• Automatic self-clean setting

• 12-hour timer

■ Self-clean indicator light for each oven



Conventional broiling with Maxi-Broil or Mini-Broil offers an adjustable heating area to cook for two or an entire dinner party.

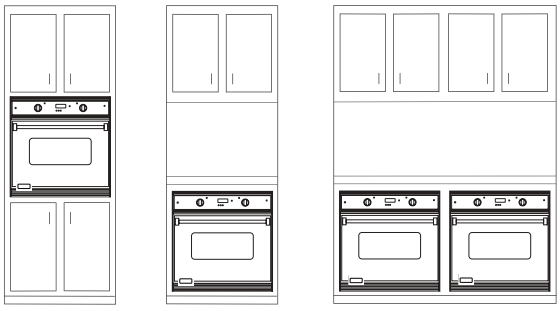
Safe, easy operation

■ Large, easy-to-read, commercial-type knobs and bezels with childproof, push-to-turn safety feature

■ Heavy-duty oven door handle

■ High-density insulation contains heat within the oven capacity for maximum energy savings and performance, even during high-temperature self-cleaning

VESO installation configurations



SINGLE BUILT-IN **SINGLE UNDERCOUNTER** **DOUBLE UNDERCOUNTER**

The electronic clock/timer offers an automatic time option for baking, convection baking, or convection cooking.

Each oven is self-cleaning with a separate self-clean indicator light for each oven.

High-density insulation contains heat within the oven, even when baking at 555 degrees F.

VGSO series

The VGSO may be installed as a single oven or as a double with the optional center trim kit (shown).

Gas oven

VGSO 36" WIDTH

Commercial-type cooking power

- The only true commercial-type, built-in gas oven for the home
- Convection baking with dual burners and fan-forced air
  - 30,000 BTUs from two 15,000 BTU burners
- 1,500 degree F, closed-door, Gourmet-Glo™ infrared convection broiling with 18,000 BTU burner and fan-forced air
- Convection dehydrating with low-temperature bake setting and fan-forced air
- Convection defrosting
- Conventional baking with dual burners and natural airflow
  - 30,000 BTUs from two 15,000 BTU burners
- 1,500 degree F, Gourmet-Glo infrared broiling with 18,000 BTU burner

The 18,000 BTU infrared burner provides true commercial broiling power in a residential oven.

- ProFlow™ Convection Air Baffle, located around the convection fan, ensures balanced airflow for even heat distribution
- Automatic electric "glo-coil" ignition on all burners
- Heavy-duty porcelain broiler pan/grid
- Two oven lights with control panel switch

When mere seconds can mean the difference between dessert and disappointment, precision timing and temperature controls take the suspense out of pears en croûte.

Spacious oven cavity

- Largest convection oven cavity available in a residential built-in gas oven
- 24 1/8" wide by 13 3/4" high by 17 1/8" deep
- 3.3 cubic feet of overall space
- Three heavy-duty, four-position oven racks for maximum baking capacity

Precision controls

■ Temperature control

• Select baking temperature from 100 degrees F to 555 degrees F

• Lighted digital display indicates bake/broil temperature

• Tone prompts temperature selection

• Tone and digital display indicate desired temperature has been reached

■ Cooking time control

• Electronic clock/timer with lighted digital display indicates time of day or cooking time

• Tone indicates pre-set cooking time is finished

• 12-hour timer

Convection baking circulates the air around the golden bread loaves as the precise heat steadily bakes them.

Safe, easy operation and cleanup

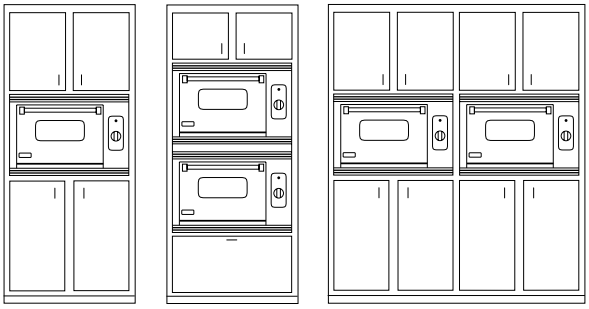
■ Large, easy-to-read, commercial-type knobs

■ Heavy-duty, commercial-type oven door handle

■ Efficient insulation contains heat within the oven cavity for maximum energy savings and performance

■ Porcelain oven interior with removable bottom and sides for easy cleaning

VGSO installation configurations



SINGLE BUILT-IN

DOUBLE IN TWO SINGLE CUTOUTS WITH OPTIONAL CENTER TRIM

SIDE-BY-SIDE

VGSO series oven installation features

■ Dimensioned to fit both USA 36" wide or European 90 cm wide standard-depth cabinets

■ May be installed as a single oven, double in two single cutouts, or double side-by-side; center trim kit (DCT-VGSO) and double installation gas connection kit (IKD-VGSO) available separately

Porcelain oven interior
has removable bottom
and sides for easy cleaning.

The Viking gas oven is the only
commercial-type oven equipped
with precision electronic controls
and digital temperature
and time displays.

The VGSO has the largest
convection cavity available in
a residential built-in gas oven.

Warming drawers

VEWD 27", 30", AND 36" WIDTHS

Indoor and outdoor models

Professional warming features

- Temperature settings from 90 to 250 degrees F accommodate all types of food
  - Low setting is ideal for plate warming or bread proofing
  - High setting keeps soups and sauces piping hot
- Largest drawer available
  - 27" wide model: 17 3/16" wide by 6" high by 22 3/4" deep (1.4 cu. ft.)
  - 30" wide model: 20 1/2" wide by 6" high by 22 3/4" deep (1.6 cu. ft.)
  - 36" wide model: 25" wide by 6" high by 22 3/4" deep (2.0 cu. ft.)
  - EXCLUSIVE – only 36" wide warming drawer available
  - Entire drawer is easily removable for cleaning
- Versatile moisture-selector control regulates the amount of moisture released from the drawer
  - Adjustments can be made without opening the drawer and affecting the interior temperature and humidity – open vent to keep foods crisp; close vent to keep foods moist
- Shipped complete with two removable stainless steel low racks and removable stainless steel moisture cup
  - Low racks cover entire bottom of pan for the largest loads or can be used for only half coverage by removing one section
  - Moisture cup holds water to increase interior humidity
- Powerful 425-watt heating element on 27" wide model; 450-watt element on 30" wide model; 550-watt element on 36" wide model
- Power "on" indicator light cycles on and off with heating element

Commercial construction and design

- Commercial-type size and styling
- Heavy-duty drawer handle and perimeter trim
- Stainless steel roller-bearing glides for smooth drawer operation
- Large, easy-to-read, commercial-type knob with bezel

The VEWD electric 36" wide warming drawer offers the largest capacity available for keeping food at the perfect temperature and moisture level.

Optional warming drawer accessory

- **Pan/lid set** – Five heavy-gauge stainless steel commercial pans with lids
  - Two 2 1/2" deep by 12" long by 7" wide pans
  - Two 4" deep by 12" long by 7" wide pans
  - One 4" deep by 12" long by 10 1/2" wide pan

The moisture selector control allows you to change the amount of moisture inside without opening the drawer.

Power "on" indicator light cycles on and off with heating element.

Temperature settings ranging from a 90 degree F low to a 250 degree F high maintain optimum temperature for a variety of dishes.

Micro-chambers

VMWC 27", 30", AND 36" WIDTHS

Commercial-type features

- Designed to house a microwave; upswing door features a new hinge system which provides easy opening and closing of the chamber
- Available in 27", 30", and 36" widths which can accommodate most microwave sizes
- Sized comparably to be installed with other Viking built-in oven products
- Product styling and construction are consistent with Viking products and add the perfect finish to the Viking kitchen

Micro-chambers are not connected to gas or electricity. A large access hole in rear wall of interior provides ventilation and electrical cord outlet for "locally supplied" microwave oven.

The micro-chamber is available in widths to match Viking ovens and warming drawers, making it easy to stack all three.

Cooking accessories/rangetops and cooktops

Porcelainized, cast-iron "V" Grates replace standard spider grates and provide a distinctive appearance as well as a continuous top grate surface. Sold in pairs. Gas rangetops only: black (GTV-BK) or gray (GTV-GY).

Porcelainized, cast-iron Wok Grate replaces standard spider grate and provides concentrated heat for frequent wok cooking. Gas rangetops only: black (WGT-BK) or gray (WGT-GY).

Stainless steel Wok Ring fits over standard spider grate; ideal for occasional wok cooking. Gas rangetops and cooktops: UWRG.

Portable Griddle fits easily over burner grates for convenient griddling. Made of cast-aluminum with commercial-grade non-stick finish. Gas rangetops: PGD Electric rangetop: GC-PGD Gas cooktops: SU-PGD.

Hardwood Cover fits over standard surface grates, griddle, or grill, and may also be used as a cutting board. Gas rangetops: CCH Gas cooktops: SU-CCH.

Hardwood Cutting Board fits 12" wide griddle plate; use two for 24" wide griddle plate. Gas rangetops only: HCB.